

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

1932



HOUSEKEEPERS' CHAT

Thursday, December 22, 1932.

(FOR BROADCAST USE ONLY)

Subject: "Another Christmas Dinner." Information from the Bureau of Home Economics, U.S.D.A.

--0--

On Tuesday we talked over possibilities for a low-cost Christmas dinner, a meal to suit a slim purse. Today I have some more Yuletide dinner ideas for you. If you don't have to cut costs to their lowest, if you want to serve some new yet Christmasy dishes, if you would like a modern version of the traditional dinner--then the suggestions I have for you today ought to fill the bill. (You'll need pencils for I have two new recipes to give you.)

What to serve first? As every wise woman knows, a good beginning is often just as important as a happy ending. And a first course that wakes up appetites goes a long way toward making any meal a success. The ideal appetizer is a bit of something cold, colorful and flavorful to start the meal with zest. That's why chilled fruit cocktails or tart fruit or vegetable juice cocktails are so popular. They appeal both to the eye and the taste. For the Christmas dinner, a bright red appetizer with a bit of green garnish is most appropriate. And, since cranberries are in season, we suggest a cranberry cocktail for both color and flavor--a tiny glass of chilled cranberry juice, not too sweet, mixed with gingerale,--it's both different in taste and delicious. Would you like the recipe for this new fruit appetizer? It's a short recipe. I'll stop right here and give it to you, if you're ready. Five ingredients for cranberry cocktail:

2 cups of cranberries	1/8 teaspoon of salt, and
2 cups of water	1/2 to 1 cup of gingerale
1/2 cup of sugar	

Once more, those five ingredients. (Repeat.)

Pick over the cranberries and discard all that are withered or speckled. Boil the cranberries and water together gently until the berries are soft. Then press through a fine seive. Add the salt and sugar. Stir until the sugar is dissolved. Then chill. Just before service add the cold gingerale.

That's the way to make cranberry cocktail. And that's a brand new recipe to try on your holiday guests. If you want to add a tiny sprig of mint by way of garnish, your cocktail will have the red and green Christmas colors.

Another unusual Christmas cocktail is frozen tomato juice. If you have an automatic refrigerator, just pour your tomato cocktail mixture in the refrigerator tray and freeze it to a soft mush. Serve it in little glasses with a bit of parsley on top.

So much for the first course. The roast bird filled with stuffing takes first place in the second course. Which bird you choose depends on your own preferences and your market prices. Chicken, turkey, duck or goose are all suitable for this meal. With the bird serve giblet gravy; Mashed potatoes, browned

in the oven; Broccoli or some other green vegetable, Celery curls; and Watermelon pickle or some other homemade relish.

That's the main course. Next comes the salad--Christmas salad. This is another new dish right out of the Recipe Lady's kitchen. If you don't think this is the best-looking salad you've ever seen, I'll miss my guess. Christmas salad is red, white and green. A beautifully molded salad made with canned pears, chopped red cherries, a lemon gelatin mixture and--but let me give you the recipe. I have it right here ready. Ten ingredients for Christmas salad:

1 No. 2 can of Bartlett pears	1/4 teaspoon of salt
2 tablespoons of gelatin	1/2 cup of lemon juice
1/2 cup of cold water	1 and 1/4 cups of pear juice
1 cup of boiling water	1/4 cup of chopped red cherries, and
1/2 cup of sugar	Green coloring

I'll repeat that list of ingredients. (Repeat)

By the way, you can buy a prepared green gelatin, lime, for example, that will save the bother of using green coloring.

Drain the pears. Soften the gelatin in the cold water for 5 minutes. Add the boiling water, sugar and salt. Stir until both have dissolved. Now add the lemon juice and pear juice and enough coloring to make the mixture pale green. Then set the mixture in a cold place. When it begins to jell and become solid, stir in the cherries. Now wet the jelly mold. Lay in six pieces of pear with the cut side up and allow space around each piece for the gelatin mixture. Pour the gelatin mixture over the pears and set the mold in a cold place. When the jelly has set, cut it in oblong pieces and serve on shredded lettuce either with or without mayonnaise dressing.

There's the Christmas salad all made. Now we have only the dessert to plan. How about steamed fig pudding with lemon sauce. You can use any one of the many steamed dried-fruit puddings in place of the old-fashioned plum pudding. Let's go over the Christmas menu once again now. Cranberry cocktail; Stuffed turkey, chicken or goose; Giblet gravy; Mashed potatoes, browned in the oven; Broccoli or some other green vegetable; Celery curls; Watermelon pickle or some other homemade pickle; Christmas salad; Fig pudding with lemon sauce.

Tomorrow, you'll need to come with plenty of pencils and paper again, for tomorrow I'll give you three of the best recipes I know for inexpensive holiday candies--some of those we talked about last Monday.

